

HOMEMADE CANAPÉS FOR EASY ENTERTAINING!

All ingredients available from Johns

Fabulous local & foolproof canapés to start the celebrations!

Chicken liver pâté (GF) on crostini – Makes 12

Ingredients: 1 pack of our homemade crostini, 200g of our homemade chicken liver pâté & a jar of South Devon Chilli Farm Jam

Preparation: Spread the pâté evenly on the crostini rounds and top with a tiny drop of chilli jam

Local smoked trout pâté (GF) on crostini – Makes 12

Ingredients: 1 pack of our homemade crostini, 200g of our homemade local smoked trout pâté and a lemon

Preparation: Spread the pâté evenly on the crostini rounds and top with a squeeze of fresh lemon

Pigs in blankets – Makes 12

Ingredients: 1 pack of our homemade free range pigs in blankets

Preparation: Cook in the oven at 200°C/GM6 for approx. 30 mins

Smoked salmon & cucumber rounds (GF) – Makes 12

Ingredients: 100g Mike's Smokehouse award winning smoked salmon, ½ cucumber & a pot of Westcountry crème fraîche

Preparation: Cut the salmon into 12 pieces and the cucumber into 12 rounds (approx 5mm thick), place ½ teaspoon of crème fraîche on each piece of cucumber and top with a piece of the smoked salmon. (You may need to fold the salmon to sit neatly on the top.)

Sharpham Brie on mini oatcakes with cranberry sauce (V) – Makes 36

Ingredients: 200g piece of Sharpham brie, pack of mini oatcakes & jar of Waterhouse Fayre cranberry sauce

Preparation: Remove the rind from the brie and cut into 36 evenly sized pieces, place on the oatcakes and place a small dollop of cranberry sauce on the top.

Serve with a glass of our Prosecco. 2 bottles for £16 or £8.95 a bottle